

TRUfree

Wheat
& Gluten
free

Mini Savoury Tartlets

These Mini Tartlets are really tasty and use our sister brand, [Dietary Specials](#), new gluten free and wheat free [Shortcrust Pastry](#). The pastry is incredibly easy to use and is perfect for both sweet and savoury dishes.



Makes 6

15 minutes

20-25 minutes

190°C/170°C Fan
Gas Mark 5

Ingredients

1 x 200g pack [Dietary Specials Frozen Shortcrust Pastry](#), defrosted
4 rashers of streaky bacon, cooked and chopped
3 spring onions, topped, tailed and chopped finely
50g mature cheddar cheese
1 large egg, beaten
150ml milk
Salt & pepper

Method

1. Dust the work surface with gluten free white mix (or cornflour) and knead the defrosted pastry for 1 – 2 minutes until pliable.
2. Gently roll out the pastry until it is a couple of millimetres thick and cut it to fit into 6 tartlet cases or use a large muffin x 6 tin.
3. Divide the bacon, spring onions and cheese between the pastry tartlet cases.
4. Beat together the eggs and milk, season and pour into pastry cases.
5. Bake in preheated oven for 20 - 25 minutes.
6. Leave in the tins to cool before removing, serve hot or cold.

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